

Cranberry-Orange Bread

“This tasty, festive bread is a great gift, an addition to a buffet table, an appetizer for a holiday party, or a breakfast bread. Top with sugar-free marmalade or marmalade mixed with fat-free cream cheese, and serve with a glass of non-fat milk”.

Makes 18 Slices

Difficulty level- moderate Price- moderate

INGREDIENTS:

- ✓ Cooking spray
- ✓ 1 3/4 cups all purpose flour
- ✓ 1/3 cup toasted wheat germ
- ✓ 2/3 cup sugar
- ✓ 2 teaspoons baking powder
- ✓ 1/4 teaspoon baking soda
- ✓ 1 tablespoon orange zest
- ✓ 1 teaspoon lemon zest
- ✓ 1/2 cup + 2 tablespoons dried cranberries
- ✓ 1 generous cup apple butter
- ✓ 1/4 cup canola oil
- ✓ 1/4 cup liquid egg substitute (equivalent to 1 whole egg)
- ✓ 2 teaspoons vanilla extract

DIRECTIONS:

- ❖ Heat oven to 350 degrees. Coat bread pan with cooking spray.
- ❖ In a large bowl, blend flour, wheat germ, sugar, baking powder, baking soda, and fruit zests with a wire whisk until thoroughly mixed. Stir in cranberries and set aside.
- ❖ In a medium bowl, thoroughly blend apple butter, oil, egg substitute, and vanilla.
- ❖ Add apple butter mixture to flour mixture and blend only until dry ingredients are wet.
- ❖ Pour into bread pan. Bake for 50 minutes or until wooden toothpick inserted into center comes out clean.
- ❖ Cool on wire rack for 10 minutes, remove from pan, and continue to cool to room temperature. Slice and serve.